



GRILL &
WINE BAR

PRE-THEATRE MENU

TO START

WHITE BEAN & CHORIZO VELOUTE - Charred pepper & roasted tomato salsa, poached egg, bacon crumb

EARL GREY & BLOOD ORANGE CURED SEA TROUT - Cucumber chutney, seaweed salad, dill powder

SUN BLUSHED TOMATO, ROASTED RED PEPPER & BOCCONCINI ARANCINI - Red onion relish

BRITISH CHEESE & CHARCUTERIE TASTER - Based on two sharing

MAINS

KENT LAMB BARNESLEY CHOP - Marinated in Rosemary and Greek yoghurt, served with mixed leaf & balsamic roasted baby onions

SPRING VEGETABLE SALAD - Raw & cooked; baby courgette, baby beetroot, pickled baby carrot, red quinoa, cauliflower, butternut, lemon, honey, goat's cheese crotin, cold pressed Kentish rapeseed oil

CHERRY ORCHARD FARM PORK T-BONE STEAK - Apple & beetroot compote, maple & bourbon butter

GRILLED FILLET OF BRITISH SEA TROUT - Chermoula, little plum tomatoes & baby spinach ragout

SCOTCH BLACK GOLD 4oz RUMP STEAK - Grilled tomato & crisp onions

SIRLOIN 200GR - Plum tomato, crisp onions (£12.00 Supplement)

HOMEMADE SEASONAL PIE - Served with local vegetables

SAUSAGE, MASH & GRAVY OF THE WEEK

BURGER OF THE WEEK - Served with Swedish pickled cucumber

HOT DOG OF THE WEEK - Served with Swedish pickled cucumber

All served with either triple cooked chips or seasonal vegetables (upgrade to parmesan chips for £2.00)

DESSERT

CLEMENTINE, GREEN CARDAMOM, ROSE & ALMOND CHEESE CAKE - Kefir lime leaf sorbet, lime sherbet

MILK CHOCOLATE PARFAIT - Whipped honey & Greek yoghurt, pistachios, warm cherry compote

CARAMELISED SPICED APPLE, CALVADOS & HAZELNUT CRUMBLE - Salted caramel ice cream

ENGLISH CHEESE SLATE - (£3.00 Supplement)

21.00 - 2 COURSES

24.00 - 3 COURSES

Please advise on any dietary requirements and allergies. VAT at current rates included in all our prices.
Optional 12.5% service charge will be added to your bill. Our fish is sourced from sustainable fishing grounds.